

BAB VI

PENUTUP

6.1. Kesimpulan

1. Ada pengaruh nyata lama penyimpanan yogurt kolostrum terhadap aktivitas *Staphylococcus aureus* ATCC 25923, yaitu semakin lama penyimpanan semakin menurun aktivitas antimikrobanya baik dengan metode dilusi kontak dan metode difusi sumur.
2. Daya hambat yogurt kolostrum dengan metode dilusi kontak adalah 0,7574-0,1894 CFU/mL dan dengan metode difusi sumur adalah 0,3586-0,1437 cm. pH yogurt selama penyimpanan 4,6336-4,3488 dan total asam laktat 0,72-1,07%.

6.2. Saran

Perlu dilakukan penelitian lebih lanjut untuk mengetahui cara mempertahankan aktivitas antimikroba selama penyimpanan yogurt.

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